

Tuscan Bean Soup

Original by Jayne Dreher – additions by Kim Ross ★★★★★

Intermediate

Total Time:

Prep: 45 Min. Cook time: 45 Min.

Ingredients

- 3 Tbsp Olive Oil
- 1 Onion – Chopped
- 2 Leeks Chopped
- 1 Large Potato
- 4 Cloves Garlic Finely Chopped
- 5 Cups Vegetable Stock
- 14 Oz. Can Cannellini Beans – drain – save the juice
- 6 Oz. Cabbage Shredded
- 3 Tbsp Parsley – Chopped
- 2 Tbsp Oregano
- 1 Cup Shaved Parmesan Cheese
- 2 Zucchini*
- 2 Carrots*
- 2 Celery*
- 1 Fennel Bulb*
- 14 Oz. Can – Tomatoes
- 2 Tbsp Pesto*
- Salt & Pepper to taste

Added by Kim Ross *



Heat oil in a large heavy soup pot. Add the onion, leeks, potatoes, carrots, zucchini, fennel & celery. Cook over medium heat until soft (5 to 10 Minutes) add garlic to center bottom and cook for 1 minute.

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Pour in vegetable stock, tomatoes, and reserve juice from beans. Cover and simmer for 15 minutes

Stir in cabbage, beans, and herbs & seasoning – simmer for 10 minutes.

Spoon 1/3 of the soup into a blender and blend until smooth.

Return to the soup pan. Heat thoroughly. Top with shaved Parmesan Cheese.